
**Waukesha County
UW Extension
Farmers Market Fresh**

Eggplant with Ricotta Cheese and Tomatoes

Ingredients:

Serves 2

4 to 6 eggplant slices (1/4 inch thick)
1-2 tablespoon olive oil
1/3 cup ricotta cheese
2 tablespoon parmesan cheese
1 tablespoon fresh basil
1/2 cup cherry tomatoes, quartered
salt



Directions:

1. Sprinkle eggplant slices with salt and allow to sit until water accumulates on the surface. Rinse and pat dry.
2. Brush eggplants with olive oil. Cook in a nonstick skillet until tender. Set aside.
3. In a small bowl, combine ricotta and parmesan. Add basil. Stir and set aside.
4. Sprinkle tomatoes with salt. Set aside.
5. Top each eggplant slice with cheese mixture, then tomatoes. Broil until cheese is hot.